

German Cuban Reuben Pork Burger

Courtesy of Robert Burmeister on behalf of the National Pork Board



The Burger

- 1 Boneless Pork Shoulder (cut into 2 inch pieces) (You can substitute 5 lbs ground pork)
- 1 12 ounce jar of sweet pickle relish
- 1 12 ounce jar of spicy brown mustard (any brand will do) salt and pepper
- 1/2 cup olive oil

Marinate the cut pork with 1/2 the relish and 1/2 the mustard for an hour. Run the pork through a meat grinder. Form 8 -10 ounce burgers and drizzle with a little olive oil. Put on grill.

The Toppings

- 8 Bratwurst Links (boiled in beer or water)
- 1 12 ounce can of Sauerkraut
- 1 Onion Sliced
- 2 large Dill Pickles (sliced)
- 1 pound of bacon (diced and rendered)
- 1 pound of sliced Swiss Cheese
- 1 pound of Butter (room temp)
- 10 Burger Sized Pretzel Rolls (I will bring them if necessary)

While Burgers are cooking:

Put Bratwurst on the grill. In a cast iron skillet, on the grill, render the bacon, right in the bacon and fat put the sliced onion and cook until opaque. Drain the kraut and add kraut and remaining relish to the bacon onion sautee. Let cook down while burgers and brats are grilling.

In a bowl mix room temperature butter and remaining mustard together until combined. Spread on open Pretzel Rolls and place on cooler side of the grill to toast.

When Burgers are cooked to desired temperature, top with sliced bratwurst, sliced pickles, kraut and bacon mixture and swiss cheese.

Close grill lid to melt cheese.

Serve burgers on toasted pretzel rolls. Trust me, your guests will go ape over them. LOL!

ABOUT ROBERT

Robert Burmeister is the Executive Chef and Owner of CHOW Gourmet in Staten Island, NY. He has been in the restaurant business since he was about 16. Robert never attended culinary school, but used on the job training from various restaurants, deli's, catering halls and chef's to hone his multi cultural culinary stylings. After numerous years in Staten Island, Chef Burmeister decided to travel and become a seasonal chef for a stint, where he learned more and more tricks of the trade. In 1993 he decided to move back home and become Executive Chef at a friends restaurant where he eventually became a partner. It was there that he finally had a chance to run his own kitchen. From this point on Robert has been included in numerous newspaper and magazine articles.

Later, he became involved in a few cooking competitions where he enjoyed the excitement of competitive cooking. Chef Burmeister finally opened his own spot in his neighborhood of Staten Island, CHOW GOURMET, where he specializes in "Comfort Food with a Gourmet Twist". While running this establishment, Robert was called to be part of Food Network's new Competition Show called "CHOPPED". Although not victorious, Chef Rob came in at a close second, but won the hearts of America. The fans of "CHOPPED" voted Chef Rob first place when asked who they thought should have won the competition. Robert got 84% of the fan favorite vote. This isn't the last time you will see Chef Rob Burmeister. He has been casted for several cooking shows and commercials. Hopefully, Burmeister will be "The Next Pork Personality" on October 9, 2009.